

FACILITY		PR#:
PROJECT		
ADDRESS		

DIETARY FACILITIES
OAR 333-535-0180
Effective October 1, 2009

____ Schematic Design (SD) Review ____ Construction Document (CD) Review

OAR RULE SECTION	COMPLIED?		COMMENT
	YES	NO	
(1) Food service facilities may consist of an on-site conventional food preparing system, a convenience food service system, or an appropriate combination of the two, and shall meet the requirements of the Oregon Food Sanitation Rules OAR 333-150-0000.			
(2) Functional elements. The following facilities shall be provided in the size required to implement the type of food service selected:			
(a) Control station for receiving food supplies			
(b) Storage space for four days' supply including food requiring cold storage.			
(c) Food preparation facilities. Conventional food preparation systems require space and equipment for preparing, cooking, and baking. Convenience food service systems such as frozen prepared meals, bulk packaged entrees, and individual packaged portions, or systems using contractual commissary services require space and equipment for thawing, portioning, cooking, and/or baking.			
(d) Hand-washing stations located in the food preparation area.			
(e) Patients' meal service facilities. Examples are those required for tray assembly and distribution.			
(f) Dining space for ambulatory patients, staff, and visitors.			
(g) Ware-washing space located in a room or an alcove separate from food preparation and serving area. Commercial-type dishwashing equipment shall be provided. Space shall also be provided for receiving, scraping, sorting and stacking soiled tableware and for transferring clean tableware to the using areas. A hand-washing station shall be conveniently available.			
(h) Pot washing facilities.			
(i) Storage areas and sanitizing facilities for cans, carts, and mobile tray conveyors.			
(j) Waste storage facilities located in a separate room easily accessible to the outside for direct pickup and disposal.			
(k) Office(s) or desk spaces for dietician(s) or dietary service manager.			
(l) Toilets for dietary staff. A hand-washing station shall be immediately available.			

OAR RULE SECTION	COMPLIED?		COMMENT
	YES	NO	
(m) Housekeeping closet. Located within the dietary department and shall contain a floor receptor or service sink and storage space for housekeeping, equipment and supplies.			
(n) Self-dispensing ice-making facilities. May be in area or room separate from food preparation area but must be easily cleanable and convenient to dietary facilities.			